[0047] Each individual egg patty entered a metal detection device before entering a final case. The metal detector was set to detect 2 mm stainless steel, 2 mm ferrrous and 2 mm non-ferrous.

[0048] Numerous modifications and variations in practice of the invention are expected to occur to those skilled in the art upon consideration of the foregoing detailed description of the invention. Consequently, such modifications and variations are intended to be included within the scope of the following claims.

What is claimed is:

1. An egg blend comprising at least 90 weight percent liquid whole egg, an edible oil, an amount of freeze-thaw stabilizer effective for providing freeze-thaw stability to the blend after it is cooked, and an amount of pH controller effective for providing the blend with a pH of 7.2 or less.

2. The egg blend of claim 1 wherein the blend further includes a gum in an amount effective to suspend the freeze thaw stabilizer and the freeze-thaw stabilizer is a modified food starch selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof.

3. The egg blend of claim 2 wherein the modified food starch includes corn starch.

4. The egg blend of claim 3 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof, the oil, the modified food starch, and the gum in amounts effective for providing an egg patty made from the egg blend with foldability which is greater than an egg patty of the same size and thickness made from liquid whole egg.

5. The egg blend of claim 4 wherein the pH controller is selected from the group consisting of citric acid, tetrasodium pyrophosphate disodium phosphate, trisodiumphosphate, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

6. The egg blend of claim 5 wherein the egg blend comprises from 95 to 98.5 weight percent liquid whole egg, and from 1 to 3 weight percent edible oil.

7. The egg blend of claim 4 wherein the egg blend further comprises from 0.01 to 0.25 weight percent of natural egg flavor ingredients.

8. The egg blend of claim 7 wherein the egg blend further comprises from about 0.15 to about 0.21 weight percent of a phosphate selected from the group consisting of tetrasodium pyrophosphate disodium phosphate, trisodiumphosphate, sodium acid pyrophosphate, monosodium phosphates and mixtures thereof.

9. A cooked foldable egg patty which is made from a blend comprising:

from 95 to 98.5 weight percent liquid whole egg;

from 1 to 3 weight percent edible oil;

from 0.01 to 0.25 weight percent flavor;

from 0.15 to 0.21 weight percent phosphates;

an amount of a modified food starch effective for providing freeze-thaw stability to the egg patty;

an amount of gum effective to suspend the modified food starch in the blend; and

an amount of a pH controller effective for providing the blend with a pH of 7.2 or less, the oil, the modified food starch, the gum in amounts effective for providing an egg patty made from the egg blend with foldability which is greater than an egg patty of the same size and thickness made from liquid whole egg.

10. The egg patty of claim 9 wherein the modified food starch includes modified corn starch.

11. The egg patty of claim 9 wherein the modified food starch is tapioca starch.

12. The egg patty of claim 9 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

13. The egg patty of claim 9 wherein the flavor is natural egg flavor ingredients.

14. The egg patty of claim 9 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate disodium phosphate, trisodiumphosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

15. A frozen egg patty comprising a cooked egg patty made from an egg blend comprising at least 90 weight percent liquid whole egg, an edible oil, an amount of freeze-thaw stabilizer effective for providing freeze-thaw stability, flavor, gum in an amount effective to suspend the freeze-thaw stabilizer, phosphates and an amount of pH controller effective for providing the blend a pH of 7.2 or less.

16. The frozen egg patty of claim 15 wherein the freeze-thaw stabilizer is a modified food starch selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof.

17. The frozen egg patty of claim 16 wherein the modified food starch includes modified corn starch.

18. The frozen egg patty of claim 16 wherein the modified food starch includes modified tapioca starch.

19. The frozen egg patty of claim 16 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

20. The frozen egg patty of claim 16 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate disodium phosphate, trisodiumphosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

21. The frozen egg patty of claim 16 wherein the egg blend comprises from 95 to 98.5 weight percent liquid whole egg, and from 2 to 3 weight percent edible oil.

22. The frozen egg patty of claim 21 wherein the egg blend further comprises from 0.01 to 0.25 weight percent of natural egg flavor ingredients.

23. A method of making a cooked egg patty comprising:

blending liquid whole egg, an edible oil, an amount of freeze-thaw stabilizer effective for providing freeze-thaw stability, flavor, phosphates and an amount of pH controller effective for providing a pH of 7.2 or less, the liquid whole egg comprising at least 90 weight percent of the blend; and

cooking the blend for a time and temperature effective to coagulate the egg in the blend and to provide a cooked egg patty which includes cooked liquid whole egg.